



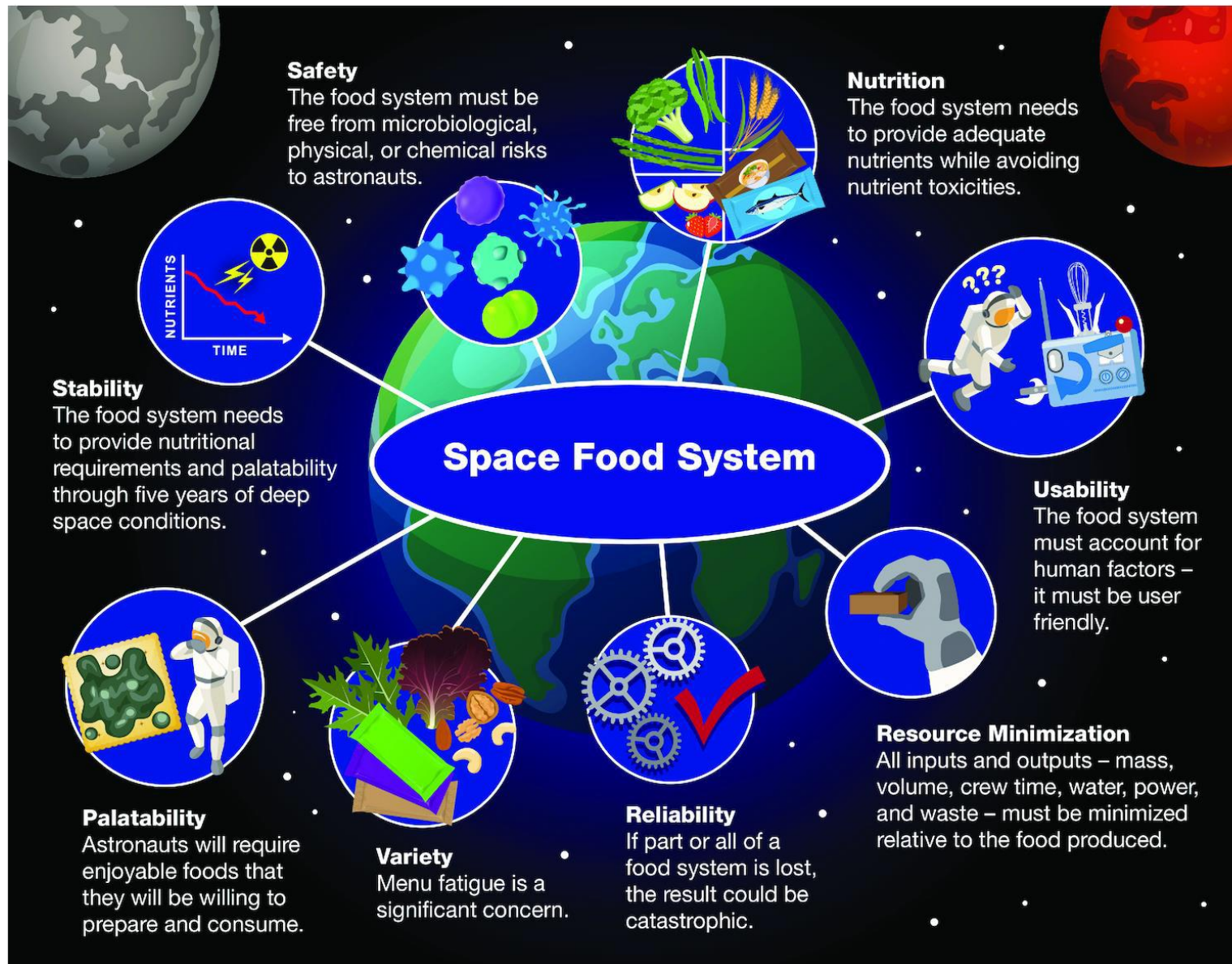
National Aeronautics and Space Administration

# NASA HRP Food and Nutrition Risk Strategy

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NASA Human Research Program

HRP Research Strategy 2024

# Considerations of a Space Food System





# Current ISS Food System



## 8 Standard Categories – feeds a crew of three for 7-9 days

1. Breakfast
2. Rehydratable Meats
3. Meat and Fish
4. Side Dishes
5. Vegetables and Soups
6. Fruits and Nuts
7. Desserts and Snacks
8. Beverages
9. Condiments
10. Snack/nutrition bars

## Supplemental Categories

11. Personal Preference
12. Coffee/Tea Preference
13. Fresh foods (periodic)

- Switch from preference to standard menu in 2008
- Increase in variety (from 130 to 200 items)
- Reduction in sodium (from ~5300 to 3300 mg/day)



## Food Prep Equipment

Hot metered water  
Ambient water  
Food warmer  
Small chiller

## Ascent and descent

No rehydration or heating  
Only water/ready to eat foods  
Food mass limit

# ISS Food Types/Sources



Freeze-dried Foods



Thermostabilized Foods



Natural Form and Low Moisture Foods



Irradiated Foods



Beverages

## ISS Shelf-Stable Food System

80% Standard Foods, 20% Preference Foods



Limited fresh fruits, veggies, semi-shelf stable foods by resupply vehicles



VEG-04 Mizuna Mustard



PH-04 Hatch Peppers

## Limited Crop Production on ISS



# Challenges for Exploration Missions



**ISS Shelf-Stable Food System  
(approximately 2-3 year shelf-life)**

**Limited fresh fruits, veggies, semi-  
shelf stable foods by resupply  
vehicles**

**Limited Crop Production on ISS  
(Tech demos)**



**Food System is a large mass driver  
↑ Mass/Volume Constraints**

**High tempo EVAs, meeting  
nutritional requirements for energy  
expenditures**

**Red Risk**



**Food System is a large mass driver  
↑ Mass/Volume Constraints**

**No resupply or crew preference**

**Nutrient temperature stability for a  
5-year shelf-life unknown**

**Red Risk**



# HRP Food and Nutrition Risk Approach Plan

**FN-101:** Determine the nutritional requirements that would maintain health and performance for DRMs.

**FN-102:** Determine the nutrient content, safety, and acceptability of the spaceflight food system (specific to each DRM and associated vehicle constraints).

**FN-201:** Develop countermeasures either within the food system (i.e. variety, process improvements, crop growth, etc.) or in addition to (i.e. supplementation, etc.) to mitigate decrements in nutrition status, mitigate DRM impacts on health and performance outcomes, and/or risks to food safety, stability, and/or acceptability.

**FN-301:** Validate an integrated CM in flight.

DRM=Design Reference Mission

<https://humanresearchroadmap.nasa.gov/>

HERA



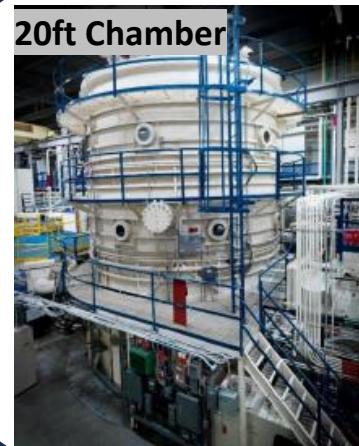
## scientific reports

OPEN

**Impact of diet on human nutrition, immune response, gut microbiome, and cognition in an isolated and confined mission environment**

Grace L. Douglas<sup>1,2,3,4</sup>, Diane DeKerlegand<sup>2</sup>, Holly Dlouhy<sup>3</sup>, Nathan Dumont-Leblond<sup>4</sup>, Eden Fields<sup>2</sup>, Martina Heer<sup>2</sup>, Stephanie Krieger<sup>2</sup>, Satish Mehta<sup>2</sup>, Bridgette V. Rooney<sup>4</sup>, Manolito G. Torralba<sup>2</sup>, Sara E. Whiting<sup>2</sup>, Brian Crucian<sup>1,2</sup>, Herman Lorenzi<sup>1,2,3</sup>, Scott M. Smith<sup>1,2</sup>, Millennia Young<sup>1,2</sup> & Sara R. Zwart<sup>1,2</sup>

20ft Chamber



HLS menu testing given exploration mission constraints

MCO CHAPEA



Mars analog characterizing crew health and performance (risk/resource trades)

ISS



**Nutritional Status Assessment  
Biochemical Profile  
Pro K  
Standard Measures**

The Nutritional Status of Astronauts Is Altered after Long-Term Space Flight Aboard the International Space Station<sup>1</sup>

Iron status and its relations with oxidative damage and bone loss during long-duration space flight on the International Space Station

Longitudinal metabolomic profiles reveal sex-specific adjustments to long-duration spaceflight and return to Earth

Dietary acid load and bone turnover during long-duration spaceflight and bed rest

Nutritional biochemistry of spaceflight

Fifty years of human space travel: implications for bone and calcium research

S M Smith<sup>1</sup>, S A Abrams, J E Davis-Street, M Heer, K O O'Brien, M E Wastney, S R Zwart

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### Nutrition




### Safety

**Prepackaged Foods:**  
Crews are trained to discard uneaten food within 2 hrs of preparation




www.sperdirect.com

**Crops:**  
Crews are trained to use ProSan® citric acid wipes to sanitize produce for consumption



### Acceptability



Grade	Score
Like extremely	9
Like very much	8
Like moderately	7
Like slightly	6
Neither like nor dislike	5
Dislike slightly	4
Dislike moderately	3
Dislike very much	2
Dislike extremely	1



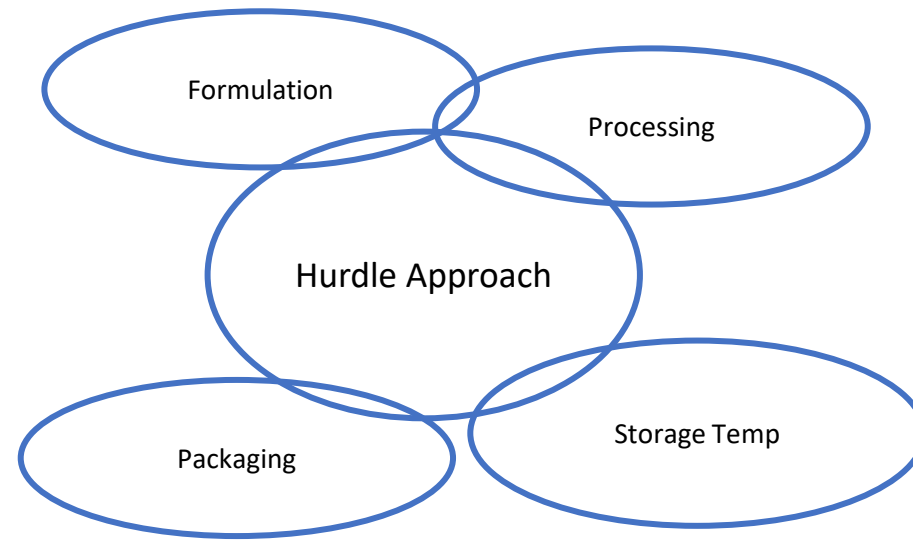
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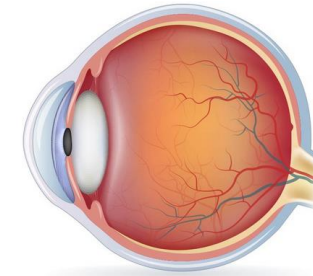
Partnerships in Crop Growth



Food Physiology



Immune System  
Palmer CM



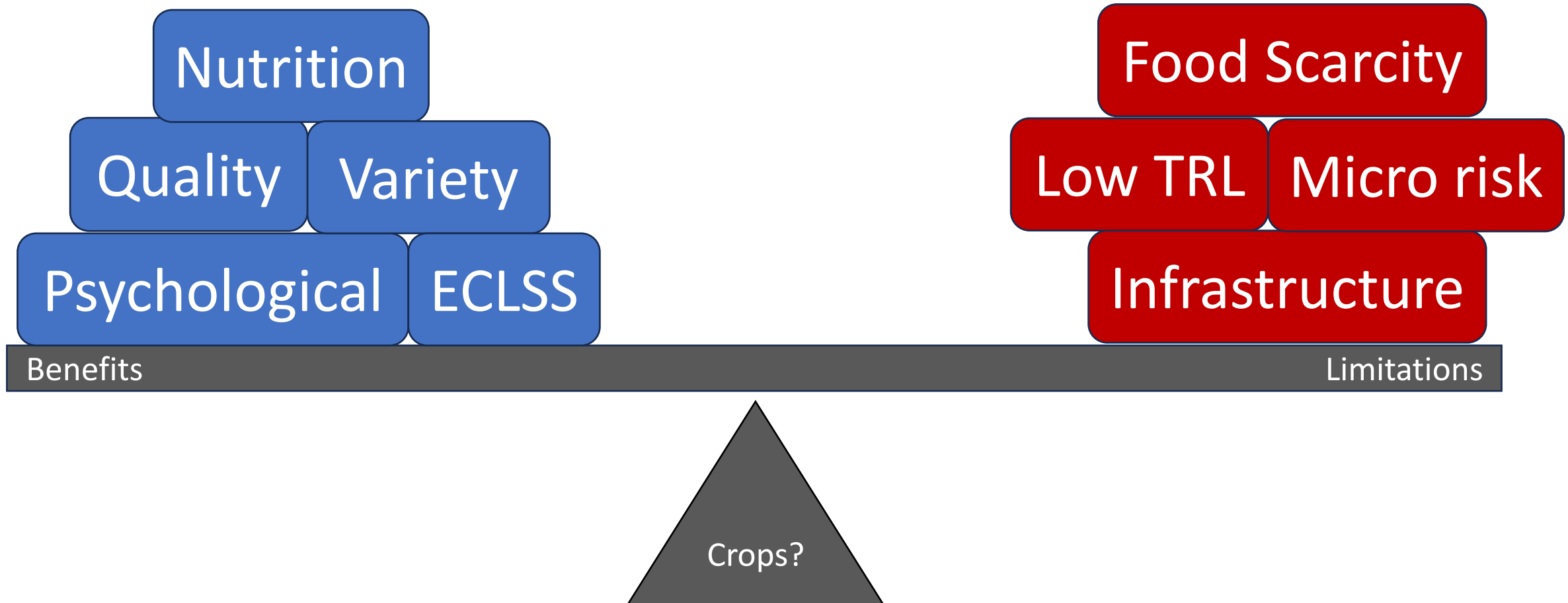
B Complex



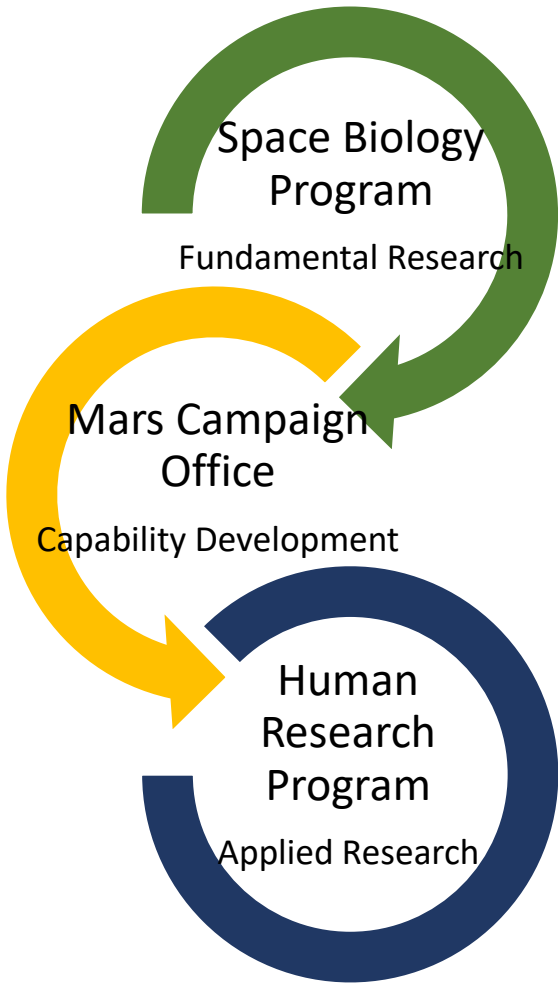
Vit D



# Crops? Benefits vs Limitations



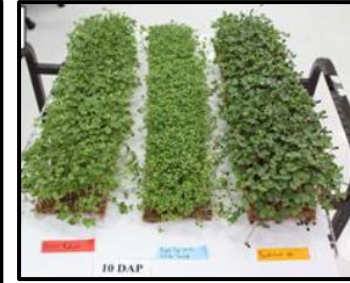
# NASA Programs: Crop Growth



## Terrestrial Testing



Legumes



Microgreens

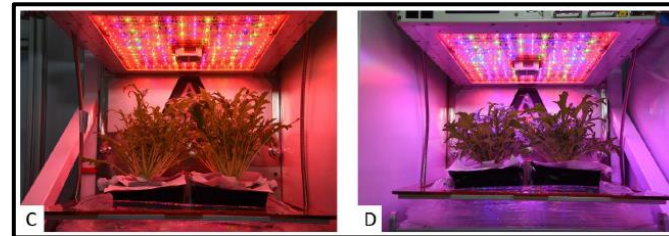


Seed Radiation

## HRF VEG



## VEG-04



Mizuna mustard

## VEG-05



'Red Robin' dwarf tomato

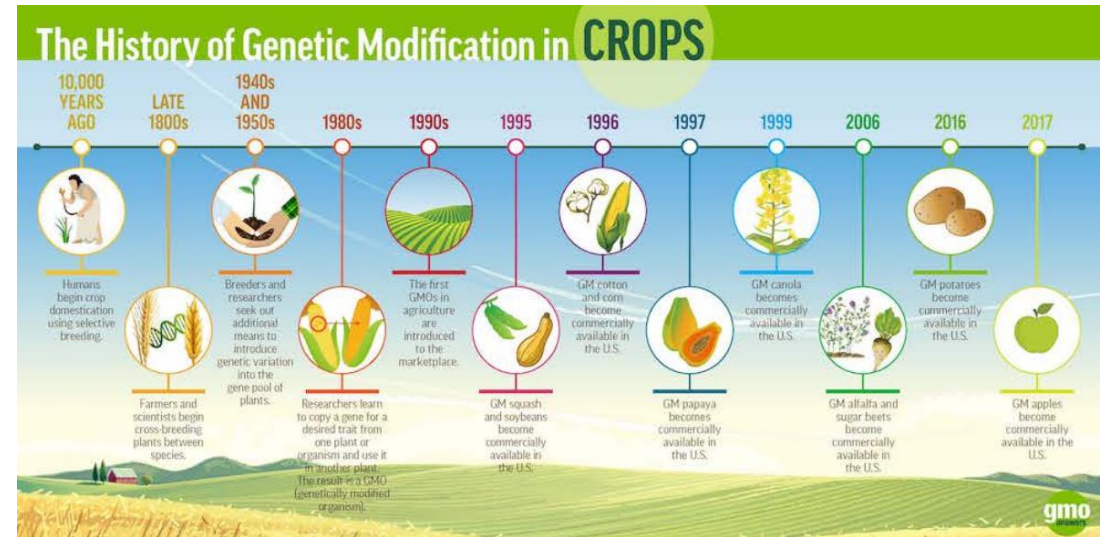




# HRP Food Safety Research Focus



- NASA Spaceflight Standard 3001, Vol. 2 [Processed Foods]
  - $2 \times 10^4$  CFU/g total aerobic count
  - $10^3$  CFU/g yeasts and molds
  - $10^2$  CFU/g coliform or coagulase-pos *Staphylococci*
  - No *Salmonella*
- Microbial limits for crops is forward work



www.gmoanswers.com

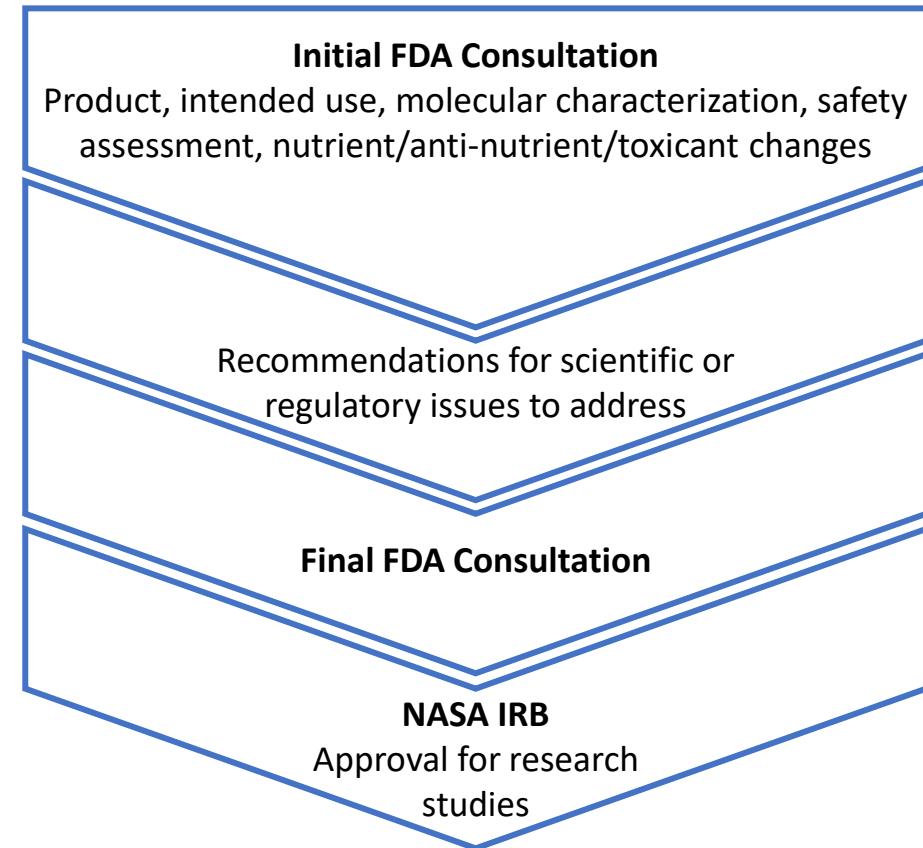
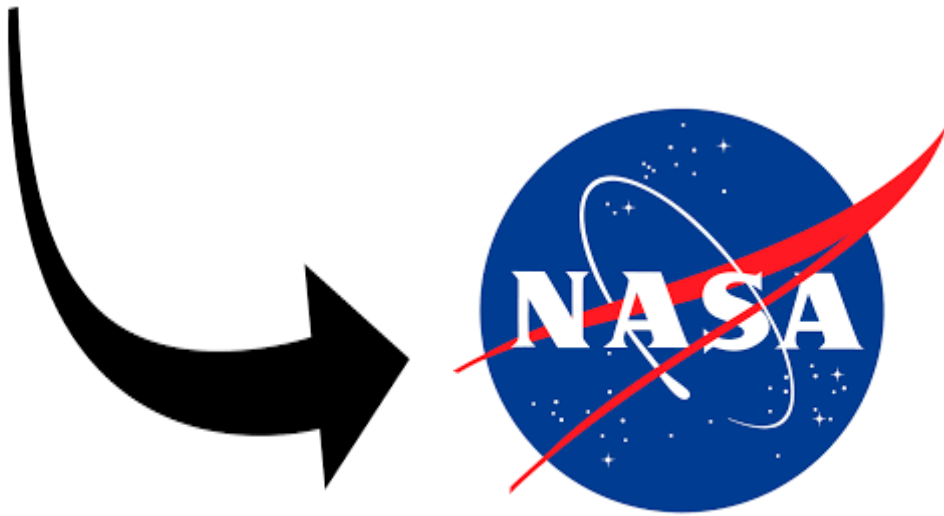
# Biotechnology Products



## Coordinated Framework for Regulation of Biotechnology



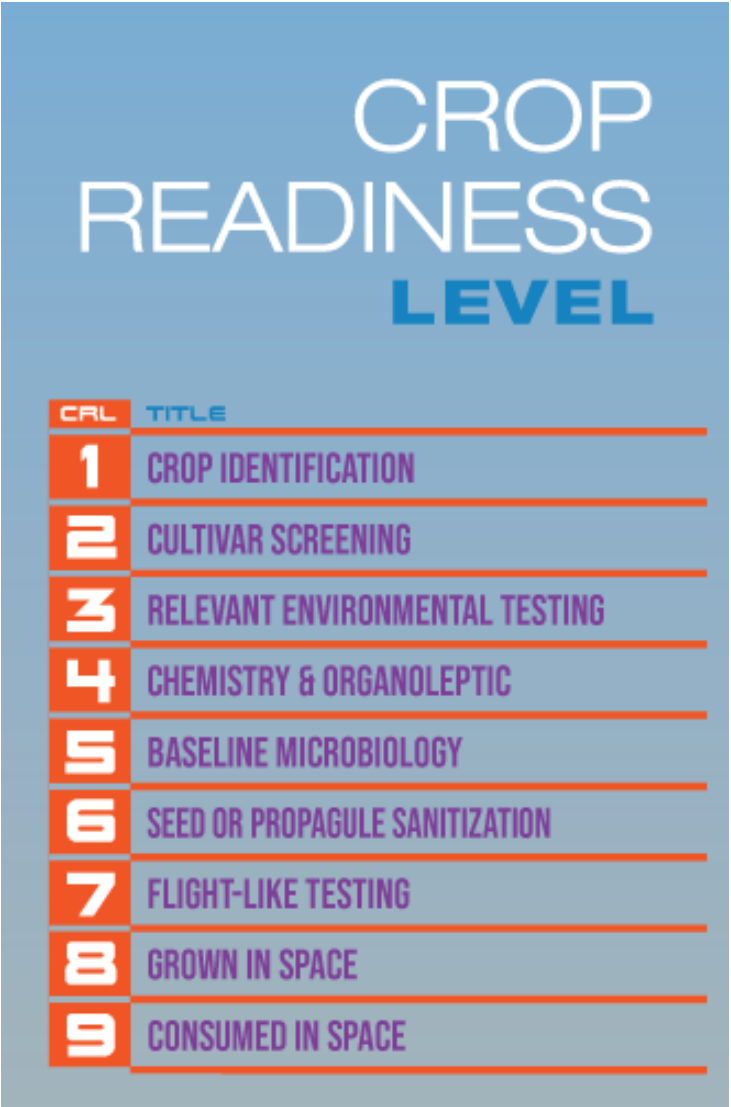
The goal of the Coordinated Framework is to ensure public confidence in the regulatory system and improve transparency, predictability, Coordination, and efficiency of the biotechnology regulatory system.





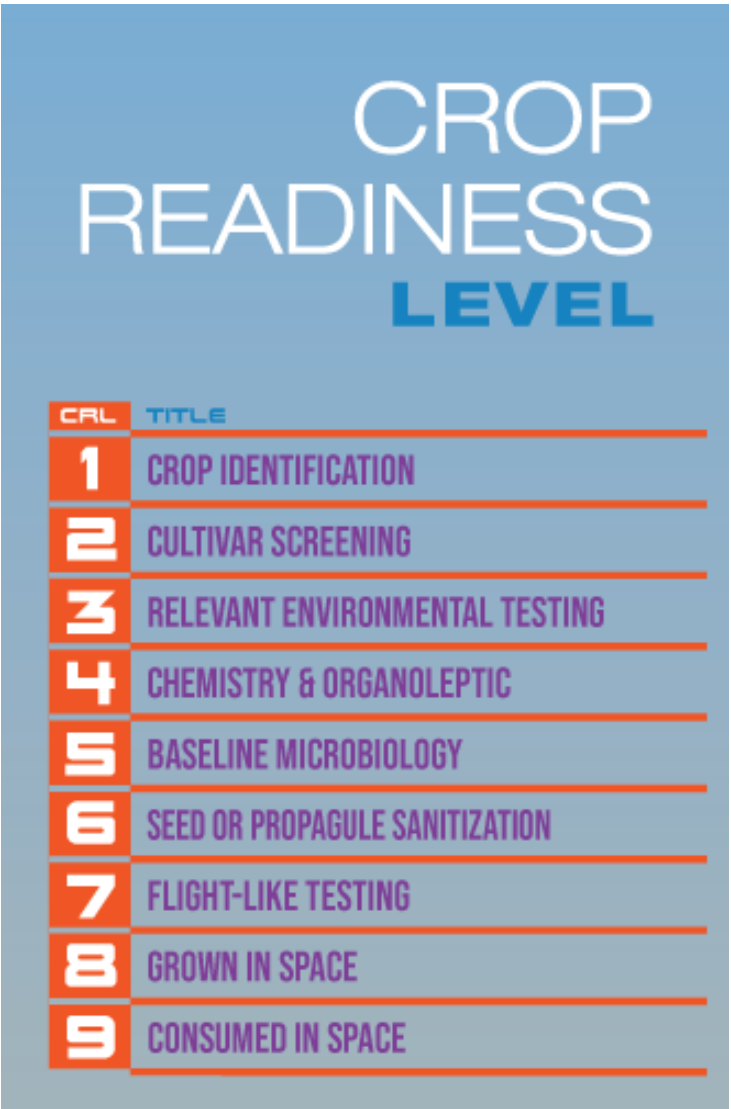


# NASA Crop Growth Status

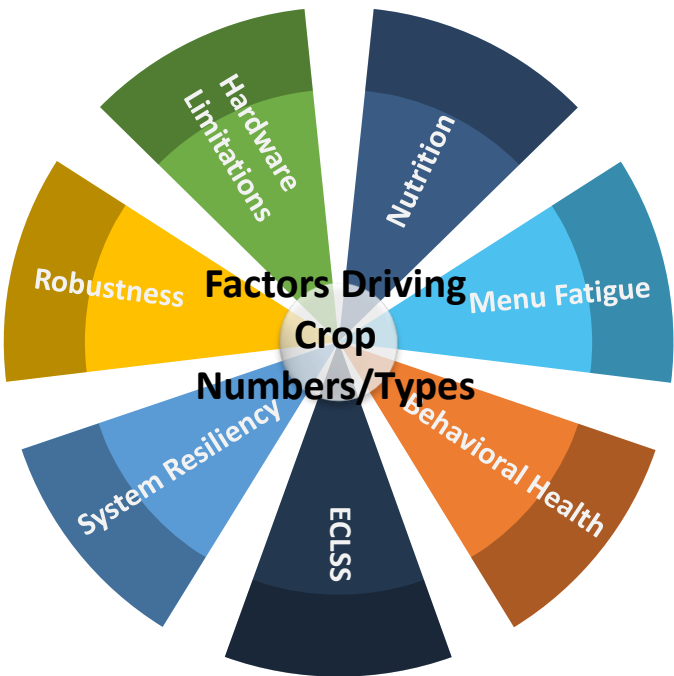


		1	2	3	4	5	6	7	8	9
Leafy Greens	Pass	1	1	6	7					9
	Fail		2	2	4		3	1		
Peppers	Pass		14	2	6					1
	Fail		8	7				2		
Tomatoes	Pass				5	1				
	Fail			3					1	
Legumes	Pass			16	6					
	Fail				3					
Microgreens	Pass			19	8					
	Fail			1	3	35				
Herbs	Pass			13	8					
	Fail			3						
Misc	Pass			2			1			1
	Fail			1	3					

# NASA Crop Growth Status



		1	2	3	4	5	6	7	8	9
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# Questions

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